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## AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

## **Listing of Claims:**

- 1. (Currently Amended) A shirred tubular food casing comprising <u>pleats</u>, <u>said food casing</u> <u>based on</u> a blend of at least one polyamide and/or (co)polyamide and at least one hydrophilic component, wherein the casing is biaxially stretch-oriented and is impregnated on the inside and/or outside with at least one component which allows the pleats of the casing to adhere to one another.
- 2. (Previously Presented) The shirred food casing as claimed in claim 1, wherein the (co)polyamide is an aliphatic (co)polyamide.
- 3. (Previously Presented) The shirred food casing as claimed in claim 1, wherein the hydrophilic component is a natural and/or synthetic polymer which can take up at least 20% by weight of its own weight of water.
- 4. (Original) The shirred food casing as claimed in claim 3, wherein the natural polymer is a polysaccharide.
- 5. (Previously Presented) The shirred food casing as claimed in claim 1, wherein the hydrophilic component is a water-soluble synthetic polymer.
- 6. (Previously Presented) The shirred food casing as claimed in claim 5, wherein the water-soluble synthetic polymer is a polyvinyl alcohol, a vinylpyrrolidone (co)polymer, a

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polyalkylene glycol, a (co)polymer containing units of N-vinylalkylamides, or a (co)polymer containing units of (meth)acrylic acid or (meth)acrylamide.

7. (Previously Presented) The shirred food casing as claimed in claim 1, wherein the hydrophilic component is a polyether amide, polyester amide, polyether ester amide or polyamido urethane.

- 8. (Previously Presented) The shirred food casing as claimed in claim 1, wherein the component used for the impregnation is a water-soluble cellulose ether and/or a polyalkylene glycol.
- 9. (Previously Presented) The shirred food casing as claimed in claim 1, wherein it is coated on the inside and/or outside with about 2 to 500 mg/m<sup>2</sup> of a component having adhesion properties.
- 10. (Previously Presented) The shirred food casing as claimed in claim 1, wherein the casing is stretched in an area stretching ratio of 6 to 18.
- 11. (Previously Presented) The shirred food casing as claimed in claim 1, wherein the casing is heat set.
- 12. (Previously Presented) The shirred food casing as claimed in claim 1, wherein the casing is single layered.
- 13. (Previously Presented) The shirred food casing as claimed in claim 1, wherein the wall thickness of the casing is 12 to 60 m.
- 14. (Previously Presented) The shirred food casing as claimed in claim 1, wherein the casing can take up 10 to 50 % by weight of water, based on its dry weight.

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15. (Previously Presented) The shirred food casing as claimed in claim 1, wherein the shirring ratio is 80 : 1 to 500 : 1.

16. (Previously Presented) Cooked-meat sausages, scalded-emulsion sausages, and small sausages comprising the shirred food casing as claimed in claim 1.